

CLAIMS

what is claimed is:

1. ~~Process for an improved "coating" of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any soft or hard food product or base [or the like], characterized in that a coating of said base is carried out, and in that a composition comprising at least one food-grade "vegetable additive" in solution in at least one food-grade alcohol is deposited on the coating layer.~~

2. ~~The process according to claim 1, characterized in that the vegetable additive is comprised of a shellac, and can possibly contain other alcohol-soluble additives, [such as] Peru balsam and/or Benjamin gum.~~

3. ~~The process according to claim 1 or 2, characterized in that the coating composition is a combination of dark chocolate glazing paste, couverture and vegetable fat, which allows the application of the coating by spraying or atomization.~~

4. ~~The process according to claim 3, characterized in that the coating composition comprises a combination that makes it possible to use a spraying or atomizing process:~~

1 kg of dark chocolate glazing paste, [known to one skilled in the art]

400 g of "couverture," [also known] (cocoa butter, cocoa and sugar)

150 g of vegetable fat, which modifies the texture and provides flavor, in accordance with the melting point of the fat.

5. ~~The process according to any of claims 1 through 4, characterized in that the temperature for the application of the coating can be chosen within the range of 29 to 39°C.~~

6. ~~The process according to any of claims 1 through 5,~~

wherein
~~characterized in that the temperature for the application of the coating can be chosen within the range of 29 to 39°C, and the base (2) can be cooled to 0°C or to a lower temperature.~~

claim 6
~~7. The process according to any of claims 1 through 6, characterized in that said alcoholic composition of vegetable additive(s) is applied as soon as the coating has reached its natural consistency.~~

claim 1
~~8. The process according to any of claims 1 through 7, characterized in that a contact time of several seconds to several dozen seconds is ensured between the coating layer and said alcoholic composition, before proceeding to the wrapping of the product.~~

claim 1
~~9. The process according to any of claims 1 through 8, characterized in that the deposit of said alcoholic composition onto the coating layer is carried out by spraying or atomization.~~

claim 1
~~10. The process according to any of claims 1 through 9, characterized in that the coating applied is a "chocolate coating."~~

Sub B37
~~11. A composition for improving a coating for cookies, pastries, baked goods, cakes, waffles or other moist dough products, and any similar food product, characterized in that it comprises a base of at least one neutral food-grade alcohol and at least one reactive vegetable extract soluble in said alcohol base.~~

Sub B37
~~12. The composition according to claim 11, characterized in that it comprises:~~

750 g of 96° alcohol

350 g of shellac,

resulting in a content on the refractometer (dry solution) of 40

45°
45°C.

13. The composition according to claim 11, ~~characterized in that~~ ^{wherein} it comprises:

750 g of 96° alcohol
350 g of shellac
30 g of Peru balsam
250 g of Benjamin gum.

14. The composition according to claim 11, ~~characterized in that~~ ^{wherein} it comprises:

1 l of 96° alcohol
200 g of shellac
20 g of Benjamin gum.

15. ~~The composition according to any of claims 1 through 14, characterized in that~~ ^{claim 1} it also comprises flavorings and [normal food additives], which are [preferably natural and soluble] in the alcohol base.

16. A device for the improved coating of cookies, pastries, baked goods, cakes, waffles or other moist pastry products, and any comparable food product, ~~characterized in that~~ ^{wherein} it comprises, after the means for implementing the coating operation, a means for applying an alcoholic composition of at least one reactive vegetable additive onto the coating layer, followed by a sufficient contact time before the wrapping operation to allow the formation of a slightly rigid structure, from several seconds to several dozen seconds.

17. The device according to claim 16, ~~characterized in that~~ ^{wherein} it comprises means for applying the coating at a temperature that can be chosen from between 29 and 39°C.

18. The device according to ~~either of claims 16 or 17,~~ ^{claim 16}

wherein
~~characterized in that~~ it comprises a stainless steel mesh conveyor with a return through a system for alcohol-based washing and for recuperation of the alcoholic composition and the vapors formed.

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~~19. The device according to any of claims 16 through 18,~~
~~characterized in that the coating itself is applied using a~~
~~spraying or atomizing technique.~~ *claim 16*

claim 16
~~20. The device according to any of claims 16 through 18,~~
~~characterized in that the coating itself is applied using a~~
~~spraying or atomizing technique in combination with a preliminary~~
~~enrobing.~~ *wherein*

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~~21. A process for treating a base or substrate~~ *of the type*
~~described in claim 1, (which has not received a coating layer),~~
~~characterized in that an alcoholic composition as defined in~~
~~claims 11 through 15~~ *claim 11* ~~is applied directly to said base or~~
~~substrate by spraying or atomization.~~

object
~~22. A separate process for applying the coating layer to~~
~~the base or substrate,~~ *wherein* ~~characterized in that it comprises the~~
~~spraying or atomization of the coating composition onto the base~~
~~or substrate using spraying or atomizing means~~ *[such as]* ~~nozzles,~~
~~which are preferably positionable.~~ *= like*

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~~23. Products such as cookies, pastries, baked goods, cakes,~~
~~waffles or other moist dough products, and any comparable food~~
~~products, whether hard or soft, sugared or salted,~~ *wherein* ~~characterized~~
~~in that they have been obtained by using or implementing a~~
~~process, a composition and/or a device according to any of claims~~ *claim 1*
~~1 through 22.~~

add
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